

**TOFU SHOP**  
**Specialty Foods, Inc.**  
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August 14, 2005

Fax to: 202-205-7808

Arthur Neal, Director  
Program Administration  
National Organic Program  
USDA-AMS-TMP-NOP  
1400 Independence Ave., SW.  
Room 4008-So., Ag Stop 0268  
Washington, DC 20250

DOCKET NUMBER TM-04-07

Director Neal:

I'm writing to convey my strong support for the continued acceptance of the food ingredient "MAGNESIUM CHLORIDE-DERIVED FROM SEAWATER" as an allowed ingredient in foods labeled as "organic".

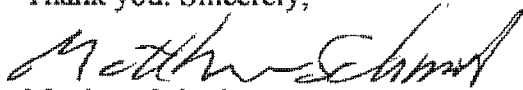
I am the owner-operator of a certified organic tofu manufacturing company with twenty-four employees. Our main product, Japanese-style organic tofu, is made with certified organic soybeans, filtered water and the coagulant "magnesium chloride derived from seawater". This distinctive ingredient, which is found in natural seawater, gives this style of tofu a unique and highly valued flavor and texture.

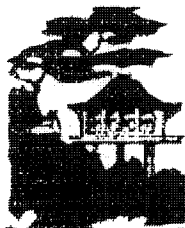
Magnesium chloride tofu has a long tradition of preference by consumers of natural and organic foods.

Loss of this ingredient would have a serious and detrimental effect on this company.

Please allow the continued use of "magnesium chloride-derived from seawater" as an accepted ingredient in foods labeled "organic".

Thank you. Sincerely,

  
Matthew Schmit  
President



Makers of Fine Natural Foods Since 1977